



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 2 February 2022  
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

*Number of people currently cohorted/quarantined due to sickness:*

75

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

*Number of people most recently formally counted in the facility:*

550

How many people formally counted in this facility describe themselves as the following gender?

*Female:* 57

*Male:* 493

*Nonbinary:* n/a

*Prefer not to say:* n/a



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="75"/>	<input type="text" value="865"/>
<i>ICE Detainees:</i>	<input type="text" value="75"/>	<input type="text" value="634"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="4"/>	<input type="text" value="214"/>

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on January 31, 2022. All population numbers current as of February 7, 2022.

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of February 2, 2022:

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 9 - RNs
- 8 – LPNs\*
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

\* denotes change in staffing level from previous week

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

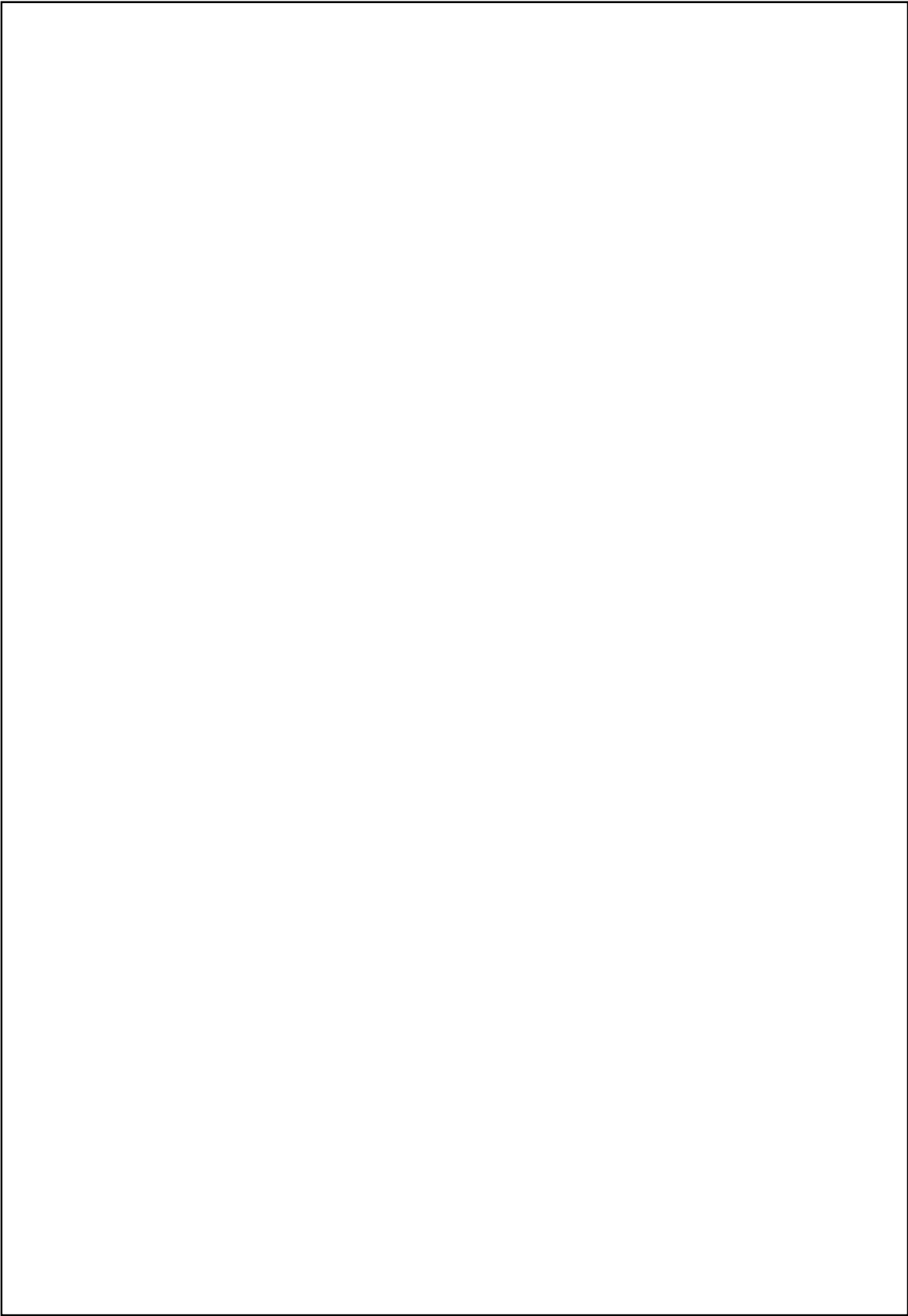
Logs provided for January 22, 2022- January 28, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twenty five detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

### **COVID-19 Updates:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and four (4) positive cases amongst the GEO staff. They have also reported seventy five (75) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of February 7, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of February 4, 2022.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2021		CYCLE 5 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY 1/24	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty on Bun Rice Pinto Beans Spinach Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY 1/25	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Dressing Garlic Bread Spice Cake Fortified Sugar Free Tea	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY 1/26	Farina Scrambled Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Roll Margarine Cake Fortified Sugar Free Beverage
THURSDAY 1/27	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY 1/28	Dry Cereal Creamed Meat Gravy Grilled Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY 1/29	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Biscuit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY 1/30	Cream of Rice Eggs w/ Breakfast Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mustard or Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian



**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

Cycle 5

Date:

1/24/22

Time: 0310 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Tool No #37 WAS Not Check back in @ 1930 before closing									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X	X		X										
All tools and sharps inventoried		X	X		X	Dish machine on low Temp									
All areas secure, lights out, exits locked			X		X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>														
Breakfast	Temperatures	127	120	RT	RT	38	RT	RT	35	RT	RT	RT			
	<b>Menu Items</b>														
Lunch	Temperatures	177	192	190	188	38	RT	RT	RT	RT	RT	RT			
	<b>Menu Items</b>														
Dinner	Temperatures	178.0	183.3	180.3	180.1	40	RT	RT	RT	38					
	<b>Menu Items</b>														
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		154		160		Low Temp							
and chemical agent used in Final Rinse		Lunch		156		159		Low Temp							
		Dinner		151		142		Low Temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		128		127		200ppm							
		Lunch		130		131		200ppm							
		Dinner		120		115		200ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-9.8		36.3		37.6							
Record temperatures, Freezer and Walk-ins		PM		-8.9		37.6		37.0							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		70		69									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		117		120											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Signature, Cook Supervisor (PM)

hiang

verify by pm



**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

Cycle 5

† Date: 1/25/22

Time: 0310 AM Time: 1835 (PM)

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Breakfast	Temperatures	Breakfast	Temperatures	Breakfast	Temperatures	Breakfast	Temperatures	Breakfast	Temperatures	Breakfast	Temperatures	Breakfast	Temperatures
		RT	189	170	RT	RT	37	RT	RT	RT	35	RT	RT	RT	RT
		RT	179	180	40	RT	RT	RT	RT	37	RT	RT	RT	RT	RT
		RT	190.5	168.3	160.5	179.9	40	RT	38	RT	RT	RT	RT	RT	RT
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		153		167		Low Temp							
and chemical agent used in Final Rinse		Lunch		156		163		Low Temp							
		Dinner		156		163		Low Temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		128		129		200 ppm							
		Lunch		127		130		200 ppm							
		Dinner		120		125		200 ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-11.6		38.4		39.3							
Record temperatures, Freezer and Walk-ins		PM		-10.1		35.8		40.1							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		119		126											

Signature, Cook Supervisor (AM) *[Signature]*

Signature, Cook Supervisor (PM) *[Signature]*

FOOD SERVICE MANAGER  
NF-6-2-20  
DATE 1/27/22

Revised 1/28/2022  
verified by PM

**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

*Cycle 5*

Date: 1/26/22 Time: 0315 AM Time: 1211 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked			X		X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	<i>Fair inn</i>	<i>Eggs</i>	<i>Peppered Gravy</i>	<i>Mary</i>	<i>Milk</i>	<i>Cheese</i>	<i>Sugar</i>	<i>Coffee</i>	<i>Bread</i>	<i>Sug. Sub</i>		
Breakfast	Temperatures	181	170	170	38	35	37	RT	RT	RT	RT		
	<b>Menu Items</b>	<i>Falshon Chicken</i>	<i>Rice</i>	<i>Green Beans</i>	<i>Pinto Beans</i>	<i>Salad</i>	<i>Dressing</i>	<i>Carrots</i>	<i>Mary</i>	<i>Tea</i>	<i>Fruit</i>	<i>Diet Drink</i>	
Lunch	Temperatures	181	177	182	192	38	RT	RT	38	RT	RT	RT	
	<b>Menu Items</b>	<i>Bacon</i>	<i>Potato</i>	<i>Yog</i>	<i>Milk</i>	<i>Roll</i>	<i>Cake</i>	<i>Slice</i>	<i>CAKE</i>				
Dinner	Temperatures	135	130	175	33	RT	135	RT	RT				
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast		152		181							
and chemical agent used in Final Rinse		Lunch		156		180							
		Dinner		153		135							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		128		129		200ppm					
		Lunch		129		130		200ppm					
		Dinner		130		128		220ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-8.5		36.7		38.8					
Record temperatures, Freezer and Walk-ins		PM		-12.1		39.5		38.5					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 1</b>		<b>Area 1</b>					
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		60		60							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		119		118									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1/27/22



**FOOD SERVICE**  
**UNIT: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST**

Cycle 5

TH Date: 1/27/22

Time: 0310 AM Time: 800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X			X	Steamer had something coming out of the drain									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Pie + Raisins	Pancakes	Ham	Marg	Milk	Syrup	Sugar	Coffee	H/B Eggs	Cereal	Fruit			
	Breakfast	Temperatures	187	163	173	37	35	RT	RT	RT	RT	RT			
	<b>Menu Items</b>	Tajitas	Spanish Rice	Baked Beans	Salsa	Salad	Dressing	Tomatoes	White Cakes	Tea	Fruit				
	Lunch	Temperatures	187	175	183	RT	38	RT	RT	RT	RT				
	<b>Menu Items</b>	Milk	Meat	Cheese	Lettuce	Corn Salad	Macaroni	Broccoli	Mushrooms	Bread					
	Dinner	Temperatures	38	38	40	37	38	38	165	RT	RT				
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		158		181									
		Lunch		160		185									
		Dinner		168		181									
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200ppm							
		Lunch		127		130		200ppm							
		Dinner		127		130		200ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-10.8		36.7		38.6							
Record temperatures, Freezer and Walk-ins		PM		-8.9		35.8		38.8							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		119		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE 1/28/22

**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

Cycle 5

F Date: 1-28-22

Time: 0310 AM Time: 1200 PM

Shift Checklist		AM		PM		Comments					
		No	Yes	No	Yes						
All areas secure, no evidence of theft			X		X						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X						
Kitchen is in good general appearance			X		X						
All kitchen equipment operational & clean			X		X						
All tools and sharps inventoried			X		X						
All areas secure, lights out, exits locked					X						
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>										
Breakfast	Temperatures	Cereal RT	Oatmeal 15	Porridge 152	Bilkut RT	Fruit RT	Mary 36	Sugar RT	Colly RT	Milk 3	
	Menu Items	um RT	Rice	Peas	Corn	Bilkut	Mary	Pudding	Tea		
Lunch	Temperatures	184	179	180	180	RT	40	31	RT		
	Menu Items	TUNA	LOAF	PIZZA	GREEN	DEAN	PREP	JULE			
Dinner	Temperatures	38	38	168	165	186	RT	RT			
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast		159		180		—			
and chemical agent used in Final Rinse		Lunch		156		183		—			
		Dinner		155		185		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast		122		128		200ppm			
		Lunch		127		129		200ppm			
		Dinner		128		126		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM		-11		36		39			
Record temperatures, Freezer and Walk-ins		PM		-9.8		36.3		39.6			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>			
Record temperatures Dry Storage Areas		AM		65		68		—			
Record temperatures, Dry Storage Areas		PM		60		60		—			
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>							
		120		120							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

1/30/22

BL

**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

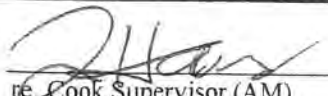
Cycle 5

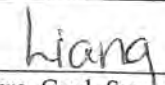
ST

Date: 1-29-22

Time: 0310 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X		X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Oatmeal	Eggs w/ Ham	corn Roll	Biscuit	Sally	marg	sugar	COFFEE	milk			
Breakfast	Temperatures	189	174	RT	RT	RT	38	RT	RT				
	<b>Menu Items</b>	CHIT	prco Beans	LA Beans	Beans	P salad	lettuce	Onion	H Bun	Tea			
Lunch	Temperatures	191	176	172		36	38	38	RT	RT			
	<b>Menu Items</b>	SHL	Pot.	Cab. GEL	mix veg	Roll	MARG	Chocol	CAKE	SEWE			
Dinner	Temperatures	1820	180.1	179.0	182	RT	38	RT	RT				
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		174		181		—					
		Lunch		173		181		—					
		Dinner		174		182		—					
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		120		120		200ppm					
		Lunch		—		—		200ppm					
		Dinner		120		120		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-10.6		38.8		3					
Record temperatures, Freezer and Walk-ins		PM		-10.5		38.5		39.6					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>					
Record temperatures Dry Storage Areas		AM		64		64		65					
Record temperatures, Dry Storage Areas		PM		65		65		65					
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		110									

Si.  re. Cook Supervisor (AM)

 Liang gnature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1/30/22

Reyad 1/29-2022



**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

Date:

1/30/22

Time: 0310 AM Time: 0915 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X		X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X												
Kitchen is in good general appearance			X		X	Steamers still <del>not</del> has delinier in them.											
All kitchen equipment operational & clean		X	X		X												
All tools and sharps inventoried			X		X												
All areas secure, lights out, exits locked			X		X												
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Cream of Rice	Eggs w/soy	Salad	Apple Pie	Tortilla	Sugar	Coffee	Milk	Banana	PB	Jelly	Bread	W/S			
	<b>Temperatures</b>	83	181	RT	RT	RT	RT	RT	35	RT	RT	RT	RT	RT			
Breakfast	<b>Menu Items</b>	T. Bologna	Potato Salad	Coleslaw	Letuce	Onion	Mustard	Bread	Tea	Cheese	Green Beans	Fruit					
	<b>Temperatures</b>	38	38	38	39	39	RT	RT	RT	39	159	RT					
Lunch	<b>Menu Items</b>	BEAN	SLW	SHRED	HOOD	SHRED	DICE	TOFF	LLA								
	<b>Temperatures</b>	105	165	170	166	38	RT	RT									
Dinner	<b>Temperatures</b>																
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>									
Temperature according to manufacturer's specifications		Breakfast		155		180											
and chemical agent used in Final Rinse		Lunch		150		184											
		Dinner		153		185											
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>									
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200ppm									
		Lunch		110		110		200ppm									
		Dinner		127		128		200ppm									
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>									
Record temperatures, Freezer and Walk-ins		AM		-12.8		38.7		40.1									
Record temperatures, Freezer and Walk-ins		PM		-10.7		37.6		39.3									
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>									
Record temperatures Dry Storage Areas		AM		68		68											
Record temperatures, Dry Storage Areas		PM		60		60											
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>													
		119		111													

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

1/31/22

BL



**Monday, January 31, 2022**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.8							
	A-2	70.8							
	A-3	71.7							
	A-4	70.1							
	B-1	66.9							
	B-2	68.0							
	B-3	72.5							
	B-4	68.3							
	C-1	68.7							
	C-2	65.2							
	C-3	66.2							
	C-4	65.6							
	D-1	Unoccupied					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	67.8					N/A	N/A	N/A
	E-2	68.3							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Paul Pinkensky SIGN: Paul Pinkensky  
 Write Legibly

**Medical Showers Temperature Log**

Name: Paul Pinkensky Date: 1/31/2022

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.6	68.7	67.4	68.1	68.2	69.5	68.7	
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer





## Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, January 31, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	73.2			
	South-B	72.3			
	South-C	72.8			
	South-D	71.6			
	South-E	70.0			
	South-F	73.0			
	South-G	71.4			
	South-L	71.4			
	South-M	71.6			
	South-N	72.4			
	South-X	75.5			
	South-Y	75.1			
	South-Z	72.0			
	South SMU	72.8			
	South SMU Shower 3	74.1			N/A
	MED ISO- Room 1	72.6		N/A	N/A
	MED ISO- Room 2	71.9		N/A	N/A
	MED ISO- Room 3	71.9		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Paul Pinkensky

SIGN:

P. Pinkensky

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer